PERFORM Centre

PERFORM Operating Document

Rational SelfCookingCenter® whitefficiency® SelfCooking Center 61 - 6 x 1/1 GastronormE

PC-POD-NS-008-v01

Revision History

Version	Reason for Revision	Date
01	New POD	October/23/2014

Summary

The content of this PERFORM Operating Document (POD) provides guidelines for the use and maintenance of the GastronormE® whitefficiency® series, Rational SelfCookingCenter.

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POD TRAINING RECORD FORM

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1. Definition of Terms

Facilities coordinator	Employee at PERFORM responsible for ensuring operations efficiently.
Metabolic Kitchen	Kitchen used for meal preparation by PERFORM employees or collaborators for activities; holds a permit from MAPAQ; adheres to HACCP requirements.
POD	PERFORM Operating Document
Teaching Kitchen	Kitchen used for teaching purposes by users for activities
User	Person using space or equipment at PERFORM that has received adequate technical and safety training.
Facilities coordinator	Employee at PERFORM responsible for ensuring operations efficiently.

2. Introduction

The GastronormE® whitefficiency® series Rational SelfCookingCenter is located in the PERFORM Metabolic Kitchen S1.226. This specific appliance is most frequently used in small application but suitable for large scale food production. This document gives only a basic overview of this appliance. Refer to the operation manual available at 6.0 Additional Resources for a more detailed operating explanation.

2.1. Overview of oven

A diagram of the unit is pictured on the next page. The Rational SelfCookingCenter® whitefficiency® SelfCooking Center 61 - 6 x 1/1 GastronormE is a table-top unit on base cabinet without a gas connection.

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① **Appliance number**
(visible only when door is open)
② **Draft diverter** (optional)
(gas appliances only)
③ **Interior lighting**
④ **Appliance door with double glass panel**
⑤ **Door handle**
Table-top units: One-handed operation with slam function
Floor units: One-handed operation
⑥ **Unlocking device to open double glass door panel** (inside)
⑦ **Integrated and self-emptying door drip pan** (inside)
⑧ **Drip collector connected directly to appliance drain**
⑨ **Unit feet** (height-adjustable)
⑩ **Rating plate**
(contains important data such as power consumption, type of gas, voltage, number of phases and frequency, as well as device type, device number (see the section on device type and software identification) and option number)
⑪ **Control panel**
⑫ **Protective cover for electrical installation area**
⑬ **Central dial**
⑭ **Hand shower** (with automatic retraction system)
⑮ **Run-in guide** (floor units)
⑯ **Air filter table-top unit** (installation area ventilation)
⑯ **Air filter floor unit** (installation area ventilation, back of the unit)
⑰ **Drawer/flap for care tabs**

Table-top unit on base cabinet US IV

Floor unit

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3. Before operating the unit

3.1. General information

- If your unit is switched on for longer than 20 minutes, but no cooking mode or CleanJet® +care program has been selected, the energy saving circuit is automatically activated, and only the current time appears on the display.
- If there is no further operator input during operation, the intensity of the displays is automatically reduced in 2 stages. Display brightness is reduced for the first time after 10 minutes of inactivity and again after a further 10 minutes. When you touch the display or open the cabinet's door, the normal display intensity is restored automatically.
- A drip tray should always be inserted under the food when grilling and roasting (e.g. chicken) in order to catch the fat. A grease drip container with drain lock made by Rational® can be purchased. See 6.0 Additional Resources.
- Always clean accessories before use.
- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking cabinet door has a slam function; the door of the floor unit is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the unit.
- As soon as you open the cooking cabinet door, the heating and fan wheel shut down automatically. The integrated fan wheel brake becomes active and the fan wheel runs on briefly.

3.2. Using the core temperature probe

- The core temperature probe and its positioning aid may both be hot.

Insert the core temperature probe into the thickest point of your cooking product. You must insert the needle through the middle of the food (see application manual).

Use the positioning aid if the core temperature probe could fall out of the food (for instance if the food to be cooked is of a soft consistency or not very thick).

For Finishing® with the plate rack, insert the core temperature probe into the ceramic tube on the mobile plate rack.

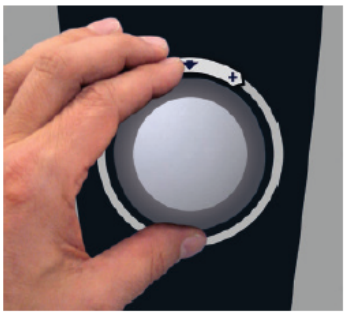
- When not in use, always correctly position the core temperature probe and the positioning aid in the park position provided in the metallic storage compartment located inside the oven, on the bottom right of the hanging racks. Do not let the core temperature probe hang out of cooking cabinet.
- Remove the core temperature probe from the food before you take the food from the cooking cabinet.

3.3. Working with the hand shower

- If you use the hand shower, please pull the hose at least 20 cm out of the park position.
- You can select 2 jet strengths by pressing the control button.
- Always let the hand shower slide slowly back into the park position and correctly place it in the storage compartment located inside the oven, on the bottom left of the frame.
- If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.
- Make sure that the hand shower hose is fully rewound after use.
- You must not use the hand shower to cool the cooking cabinet. This can risk damaging the cooking cabinet and air baffle, or risk cracking the cooking cabinet glass.
- According to WRAS-standard the handshower should be used only for rinsing the internal cabinet.

3.4. General instructions on using the control panel

The unit has a touch screen and you can make settings by just touching it lightly with your fingers. Do not touch the screen with a sharp object.



You can change the settings using the central dial.

Alternatively, rough settings can be made by adjusting/ pulling the slide.

Your settings are accepted within 4 seconds. Otherwise you can press the central dial.

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3.5. Overview of the control panel display after switch on

0 | I On/Off switch

MySCC

Help function

CareControl

Combi-steamer mode

Steam

Dry heat

Combination of steam and dry heat

SelfCooking Control mode

Meat

Poultry

Fish

Side dishes

Egg dishes/dessert

Baking

Finishing®

Further functions

Efficient LevelControl® system mode

Programming mode

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4. Operation

4.1. Overview of the 3 different cooking modes

There are 3 different operating modes. This POD will only briefly explain them as illustrated below. For further detailed explanation of icons and procedures, see the corresponding page from the operating manual as listed in each subtitle heading.

SelfCooking Control mode

After switching on or operating the home button you enter **SelfCooking Control® mode.** See the SelfCooking Control® mode section for a description.

Combi-steamer mode

You enter **combi-steamer** mode by pressing the button "steam", "combination" or "dry heat". See the Combi-steamer mode section for a description.

Programming mode

Pressing the "program" button switches to **programming mode.** See Programming mode chapter for description.

4.2. SelfCookingControl® Mode (pg. 31)

- SelfCookingControl® detects the size of the food and the load size. Cooking time, temperature and cooking cabinet humidity are adapted continually. The remaining time is displayed. See the application manual for examples and useful tips.
- The information button always shows you how many process steps the current cooking process is made up of and which subsequent options can be selected in addition.

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4.3. Combi-steamer mode (pg. 36)

- All combi-steamer functions are available in combi-steamer mode. You can enter 3 different combi-steamer modes by pressing the button "steam", "dry heat" or "combination of steam and dry heat".

- ***Steam mode***

In "Steam" cooking mode, the steam generator generates hygienic fresh steam. You can set the cooking cabinet temperature from 30 °C to 130 °C.
Cooking methods: Steaming, stewing, blanching, poaching, simmering, vacuum cooking, thawing, preserving.

- ***Hot air mode***

In "Hot air" cooking mode, powerful heating elements heat up the dry air. You can set the cooking cabinet temperature from 30 °C to 300 °C. You can limit the cooking cabinet humidity if necessary.
Cooking methods: Baking, roasting, grilling, deep-frying, gratinating (browning any combination of crumbs and source of fat, ex. with butter, cheese), glazing.

- ***Combination of steam and hot air mode***

The "Steam" and "Hot air" cooking media are combined. This combination creates a hot humid cabinet climate for especially intensive cooking. You can set the cooking cabinet temperature from 30 °C to 300 °C. You can adjust the cooking cabinet climate if necessary.
Cooking methods: Roasting, baking.

- ***Manual humidificaion***

Pressing the "Humidification" button produces a powerful jet atomized bursts of water and distributes it throughout the cooking cabinet. Humidification creates ideal rising conditions and gives bakery products an attractive glossy finish. This can be selected under Hot air or a combination of Steam and Hot air.
Humidification period: Humidification is limited to 2 seconds. Press the button again to humidify for a further 2 seconds.
Temperature range: 30 °C to 260 °C cooking cabinet temperature.

4.4. Programing mode (pg. 57)

- Programing mode allows you to create your own cooking programs. The 7 operating modes (meat, poultry, fish, bakery products, side dishes, egg dishes/dessert, finishing) can be copied, adapted and saved under a new name according to your individual requirements, or you can create your own manual programs with up to 12 steps.

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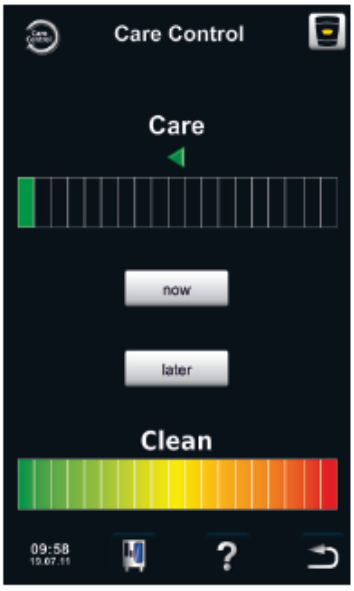
5. Maintenance and Cleaning

The unit must be cleaned every time after use or when a request for cleaning appears on the touch screen. If unit is not cleaned or not cleaned well enough, deposits of grease and/or food residues in the cooking cabinet may catch fire. Appropriate cleaning of the cooking cabinet with a non-abrasive cleaning agent will extent the service life.

5.1. CareControl (see pg. 75)

Intelligent CareControl automatically detects the unit usage, the general care status and optimizes the cleaning process to minimize the use of chemicals, water and power. The amount of cleaning chemicals is suggested according to need. Combined with the special care tabs, this prevents limescale building up in the first place.
The care and soiling status is displayed in the "Care" and "Clean" bar charts and the recommended cleaning stages are highlighted as illustrated below.

step	info/button	instructions
1	CareControl	Press the button.



Automatic display of cleaning request as soon as CleanJet® +care cleaning is necessary.

The recommended cleaning stage is highlighted in colour.

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5.2. Starting cleaning (pg. 79)

- CleanJet ® +care is the automatic cleaning system for cleaning the cooking cabinet. With 7 cleaning steps, it allows you to adjust the cleaning process to match the individual degree of soiling.
- For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day. Please note that your unit must be cleaned every day, even if only "steaming" operation is used.
- Use only the appliance manufacturer's cleaning agent and care tabs. The use of other chemical cleaners may damage the appliance.
- It is necessary to wear gloves when handling the Care+ (Blue packaging) and Clean+ tabs (Red packages).
- You may experience foaming if too much chemical cleaner is used.
- Never put tabs in the hot cooking cabinet (>60 °C).
- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Use a soft cloth and cleaning agent to clean the cooking cabinet seal. Do not use scouring products.
- Clean the glass windows on the inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use a scouring product.
- Do not open the cooking cabinet door while cleaning is in progress as chemical cleaner and hot vapour may escape.
- After CleanJet ® +care cleaning has been completed, check the complete cooking cabinet for cleaner residue (including behind the air baffle). Remove residue and use the hand shower to rinse the complete cooking cabinet thoroughly (including behind the air baffle).

Instructions on handling chemicals:

Warning!
Always take suitable safety precautions when using cleaner and care tabs, e.g. only touch the tabs when wearing gloves – risk of chemical burns.
Table-top units: Fill the number of care tabs packages indicated into the drawer.
Floor units: Fill the number of care tabs packages indicated into the flap.
Cleaner tab: remove protective foil.
Place cleaner tabs into the recess in the air baffle.
Do not place tabs in the cooking cabinet - risk of damage.

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- Apply vegetable oil or grease to the inside of the cooking cabinet at regular intervals (every 2 weeks or so) to prevent corrosion.
- Do not use a high pressure water cleaner to clean the unit.

5.3. Servicing the incoming air filter (pg. 111)

- The unit automatically recognizes when the air filter is soiled. You will receive a service message request to replace the air filter when the air filter is soiled. The unit must not be operated without air filter.
- Please follow the instructions in the "Maintenance" section (pg. 111) in the operation manual on how to replace the air filter.
- For more instructions on care, inspection, maintenance and repair, follow the instructions in the "CareControl" section of the operation manual as listed in 6.0 Additional Resources.

6. Additional Resources

- The complete appliance manual can be found as a PDF here (under Rational SCC WE 61E Service Manual).
- The manual includes information regarding the following: Important Information, Dimensions and Specifications, Introduction, Installation, Testing and Adjustment, Operation, Product Application Information, Maintenance and Cleaning, and Wiring Diagrams.
- A complete list of additional recommended accessories from Rational® is available on Rational® website here.

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APPENDIX I

POD Training Record Form

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POD Title

Use and Maintenance of Rational SelfCookingCenter® whitefficiency® SelfCooking Center 61 - 6 x 1/1 GastronormE

SOP Code

Ownership	Document type	Area	SOP Number	Version
PC	POD	NS	008	01

Training Record

Full Name	
Institution	
Contact (email or phone number)	

Signature

Sign here

Date